

**APPARATUS FOR CONTROLLING THE DRYING  
OF PREVIOUSLY BAKED GOODS**

**ABSTRACT**

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A merchandiser for displaying and warming previously baked dough products, such as a filled pastry shell or other baked dough product, under controlled drying conditions, including an enclosure having one or more wall members that define an interior space, with at least a portion of one of the wall members being transparent, an opening for access into  
10 the interior space, a removable support member within the enclosure that includes at least one support surface for previously baked dough products and a spacing arrangement configured and adapted to reproducibly position the support member within the interior space of the enclosure member to facilitate substantially uniform airflow around each support surface and throughout the enclosure, and a heating system for providing heated air  
15 in the enclosure, wherein the substantially uniform airflow provides controlled drying of the previously baked dough products in the enclosure. A merchandiser including an air-moving device, a heat source, and a reflective device disposed therebetween is also included.